

Fresh Cherry Compote

Savannah · 28/09/2024

**Prep Time**

10 mins

Difficult

Medium

Servings

45 mins

Description

We look forward to making this cherry compote every summer with fresh tart cherries. It tastes sweet and tangy at the same time. Delicious on vanilla bean gelato, cheesecake, pancakes, Greek yogurt, and more.

Ingredients

— - ¾ cup water - ½ cup white sugar - ¼ teaspoon ground cinnamon - 3 ½ cups pitted tart cherries - 2 tablespoons water - 2 tablespoons cornstarch

Instructions

1. Bring ¾ cup water
2. sugar
3. and cinnamon to a boil in a saucepan; reduce heat and simmer until sugar is dissolved
4. 3 to 4 minutes. Add cherries; bring back to a boil. Reduce heat and simmer until cherries soften
5. about 5 minutes. Mix 2 tablespoons water and cornstarch together in a small bowl; pour over the cherry mixture in the saucepan. Stir until thickened
6. 1 to 2 minutes. Let cool
7. 10 to 15 minutes. Transfer to a container and refrigerate for up to 3 days. **Cook's Note** You can use 2/3 cup white sugar for a sweeter compote. Frozen tart cherries will also work for this recipe.